

# STOUT #7 MILK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **33.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **513 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC   |
|-------|---------------------------|---------------|-------|-------|
| Grain | Maris Otter Fawcett       | 95 kg (74.8%) | 80 %  | 6.25  |
| Grain | Brown Fawcett             | 5 kg (3.9%)   | 70 %  | 187.5 |
| Grain | Chocolate Fawcett         | 10 kg (7.9%)  | 70 %  | 1175  |
| Grain | Jęczmień palony Weyermann | 4 kg (3.1%)   | 65 %  | 1150  |
| Sugar | Laktoza                   | 13 kg (10.2%) | 100 % | 1     |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 300 g  | 60 min | 17.2 %     |

## Yeasts

| Name                     | Type | Form   | Amount  | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 2000 ml | White Labs |

## Notes

- Zgłoszenie 14P  
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